

**AMENDMENTS TO THE CLAIMS**

Please amend Claims 1, 43 and 44 as follows.

1. **(Currently amended)** A method of reducing taint, skatole content, androstenone content, malodour, or the amount of infections in the gastrointestinal tract, or for improving the sensory characteristics of meat of an animal; comprising

feeding said animal ~~a processed chicory product comprising inulin and at least one molecular sugar and at least one secondary metabolite~~ the processed chicory product of claim 44;

wherein said processed chicory product is selected from the group consisting of:

a silage product,

a fermented product,

a heated product,

a dried product,

an extract,

further wherein said processed chicory product is fed to said animal at least one day prior to slaughtering said animal.

2. **(Original)** The method of claim 1, wherein the processed chicory product is fed to the animal for at least two days.

3. **(Original)** The method of claim 1, wherein the processed chicory product is fed to the animal substantially until slaughter.

4.-5. **(Cancelled)**

6. **(Previously presented)** The method of claim 1, wherein the processed chicory product comprises a at least 2.5 % on a daily energy basis of the ration of the animal.

7.-14. **(Cancelled)**

15. **(Previously presented)** The method of claim 1, wherein the species of Chicory is *Cichorium intybus L.*

16.-20. **(Cancelled)**

21. **(Previously presented)** The method of claim 1, wherein the skatole content of blood and/or backfat is reduced to below the human sensory threshold.

22.-23. (Cancelled)

24. (Previously presented) The method of claim 1, wherein the androstenone content in meat and/or fat is reduced to below the human sensory threshold.

25.-37. (Cancelled)

38. (Previously presented) The method of claim 1, wherein the infections are infections with parasites.

39.-42. (Cancelled)

43. (Currently amended) A method for preparing ~~a processed chicory food product comprising inulin and at least one low molecular sugar and at least one secondary metabolite~~ the processed chicory product of claim 44, comprising

- ~~• providing chicory roots, and  
processing said chicory roots by at least one method selected from the group of ensiling, fermenting, heating, drying and extracting;~~
- to obtain the processed chicory product.

providing chicory roots, and  
processing said chicory roots by at least one method selected from the group of ensiling, fermenting, heating, drying and extracting, to obtain the processed chicory product.

44. (Currently amended) A processed chicory product, comprising: components from chicory roots, where said components comprise at least inulin, and at least one low molecular sugar[[s]] and at least one secondary metabolite,

wherein said processed chicory product is selected from the group consisting of  
a silage product,  
a fermented product,  
a heated product,  
a dried product, and  
an extract.

45.-51. (Cancelled)

52. (Previously presented) The product of claim 44, wherein said product is a dried chicory product.

53. **(Previously presented)** The product of claim 52, wherein said product is dried by a heating process at a temperature such that the maximum material temperature of the chicory is less than about 80°C.

54. **(Previously presented)** The product of claim 52, wherein said product has a water content below 10%.

55. **(Previously presented)** The product of claim 44, wherein said at least one low molecular sugar is selected from the group consisting of glucose, fructose, sucrose, maltose, maltotriose, maltotetraose, and fructan.

56. **(Previously presented)** The product of claim 44, wherein said at least one secondary metabolite is selected from the group consisting of terpenes, phytosterols, polyamines, coumarins and flavonoids.

57. **(Previously presented)** The product of claim 44, wherein said at least one secondary metabolite is selected from the group consisting of Sesquiterpene lactones, Phytosterols, Coumarines, Flavonoids, Anthocyanins, Caffeic acid derivatives, and Polyamines.

58. **(Previously presented)** The product of claim 57, wherein said Sesquiterpene lactones are selected from the group consisting of 8-Deoxylactucin, crepidiaside, lactucin, lactupicrin, crepidraside, 11-β-13-dihydrolactucin, picriside, sonchuside A, sonchuside C, cichoriolide A, cichoriosides A, cichorioside B and cichorioside C.

59. **(Previously presented)** The product of claim 57, wherein said Phytosterols are selected from the group consisting of Sitosterol, stigmasterol, and campesterol.

60. **(Previously presented)** The product of claim 57, wherein said Coumarines are selected from the group consisting of Esculetin, esculin, cichoriin-6'-p-hydroxyphenyl acetate and cichoriin.

61. **(Previously presented)** The product of claim 57, wherein said Flavonoids are selected from the group consisting of Luteolin 7-glucuronide, quercetin 3-galactoside, quercetin 3-glucuronide, kaempferol 3-glucoside, kaempferol 3-glucuronide, and isorhamnetin 3-glucuronide.

62. **(Previously presented)** The product of claim 57, wherein said Anthocyanins are selected from the group consisting of Cyanidin 3-O-β-(6-o-malonyl)-D-glucopyranoside and delphinidin derivatives.

63. **(Previously presented)** The product of claim 57, wherein said Caffeic acid derivatives are selected from the group consisting of Caffeic acid, chicoric acid, and chlorogenic acid.

64. **(Previously presented)** The product of claim 57, wherein said Polyamines are selected from the group consisting of Putrescine, spermidine, and spermine.